

## Registering Your 2 Year Guarantee

Your standard one year guarantee is extended for an additional 12 months when you register the product within 28 days of purchase with Morphy Richards. If you do not register the product with Morphy Richards within 28 days, your product is guaranteed for 1 year. To validate your 2 year guarantee register with us online at [www.morphyrichards.co.uk](http://www.morphyrichards.co.uk)

Or call our customer registration line quoting model and serial number, these numbers can be found on the base of the product.

UK 0344 871 0242  
IRE 1800 409 119

N.B. Each qualifying product needs to be registered with Morphy Richards individually.

Please note that the 2 year guarantee is only available in the UK and Ireland. Please refer to the one year guarantee for more information.

## Your 1 Year Guarantee

It is important to retain the retailer's receipt as proof of purchase. Staple your receipt to this back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no.

Serial no.

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase, it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 12 months of original purchase, you should contact the Helpline number quoting Model number and Serial number on the product, or write to Morphy Richards at the address shown.

You may be asked to return a copy of proof of purchase.

Subject to the exclusions set out below (see Exclusions), the faulty appliance will then be repaired or replaced as appropriate and dispatched usually within 7 working days of receipt.

If, for any reason, this item is replaced or repaired during the 1 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 1 year guarantee, the appliance must have been used according to the instructions supplied. For example, crumb trays should have been emptied regularly.

**IF YOU ARE HAVING A PROBLEM WITH ONE OF OUR PRODUCTS, CALL OUR HELPLINE:**

UK: 0344 871 0944  
EIRE: 1800 409 119  
SPARES: 0344 873 0710

**morphy richards**

Stoney Lane  
Prescot  
Merseyside  
L35 2XW  
UK

Helplines (office hours)  
UK 0344 871 0944  
Spare Parts 0344 873 0710  
Republic of Ireland 1800 409 119  
[www.morphyrichards.com](http://www.morphyrichards.com)



## Exclusions

Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

- The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturer's recommendations or where the fault has been caused by power surges or damage caused in transit.
  - The appliance has been used on a voltage supply other than that stamped on the products.
  - Repairs have been attempted by persons other than our service staff (or authorised dealer).
  - The appliance has been used for hire purposes or non domestic use.
  - The appliance is second hand.
  - Morphy Richards reserves the right not to carry out any type of servicing under the guarantee at its discretion
  - Batteries and damage from leakage are not covered by the guarantee.
- This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer. Morphy Richards products are intended for household use only. See usage limitations within the location safety instructions.

## Disclaimer

Morphy Richards has a policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of its models at any time.



For electrical products sold within the European Community. At the end of the electrical products useful life, it should not be disposed of with household waste.

Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice in your country

**morphy richards**<sup>®</sup>  
smart ideas for your home

## TOTAL CONTROL Soup Maker

Please read and keep these instructions for future use



For competitions, product hints and tips and more join us at



[www.morphyrichards.co.uk/blog](http://www.morphyrichards.co.uk/blog)



[www.facebook.com/morphyrichardsuk](http://www.facebook.com/morphyrichardsuk)



@loveyourmorphy

[www.morphyrichards.com](http://www.morphyrichards.com)







## Introduction

Thank you for your recent purchase of the Morphy Richards Total Control Soup Maker. Please read this instruction booklet carefully before you use your Total Control Soup Maker for the first time.

We've designed your Total Control Soup Maker so that it's quick and easy to make homemade soup and smoothies to your own individual taste, with minimum fuss. All you have to do is place the ingredients needed for your favourite recipe

inside, then it's as simple as selecting either the smooth, medium or chunky soup setting or drinks for juice and smoothies, depending on your preference. A short wait while your Total Control Soup Maker blends and gently cooks the ingredients for perfectly delicious homemade soup. It really couldn't get any simpler!

Remember to visit [www.morphyrichards.co.uk](http://www.morphyrichards.co.uk) to register your product's two year guarantee.

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## Contact Us

### Helpline

If you are having a problem with your appliance, please call our Helpline, as we are more likely to be able to help than the store you purchased the item from.

Please have the product name, model number and serial number to hand when you call to help us deal with your enquiry quicker.

UK Helpline: 0344 871 0944

IRE Helpline: 1800 409 119

Spares: 0344 873 0710

### Talk To Us

If you have any questions or comments, or want some great tips or recipe ideas to help you get the most out of your products, join us online:

Blog: [www.morphyrichards.co.uk/blog](http://www.morphyrichards.co.uk/blog)

Facebook: [www.facebook.com/morphyrichardsuk](http://www.facebook.com/morphyrichardsuk)

Twitter: @loveyourmorphy

Website: [www.morphyrichards.com](http://www.morphyrichards.com)

## FAQ's?

If you have any questions about the use of your Total Control Soup Maker, check the list below where we have answered some of the more common frequently-asked-questions (FAQ's). If you require further help, please contact our Helpline: 0344 871 0944.

### Does the heating function work when I remove the Lid (4)?

No. Removing the Lid cuts the power to the unit for maximum safety. The heating function only activates when you have placed on the Lid (4) and selected either Smooth (13), Medium (14), Chunky (15), Sauté (16) or Reheat (18) soup programs.

### Can I remove the Lid mid-cycle?

The Total Control Soup Maker will allow you 1 minute in the cycle to add any missed ingredients and enable you to stir during Sauté (16).

### Can I use my Soup Maker to make anything other than soup?

No. The available programs are set to make perfect soup and drinks from scratch. Follow the recipes and adapt them to your own taste.

### Can I use raw meat in soup recipes made in my Soup Maker?

Aside from bacon or small amounts of fine minced meat (100g), **no**. You should first cook meat separately before transferring into your Soup Maker with additional ingredients from your recipe, as your Total Control Soup Maker is only designed to gently Sauté (16) bacon or onions, then heat the soup. **WARNING: You should not use the sauté function to brown raw meat, other than bacon or minced meat (100g max).**

### What is the capacity of my Soup Maker?

The capacity of your Total Control Soup Maker is 1600ml. This is marked on the inside and outside of the Removable Vessel (7). Ensure you do not fill your Total Control Soup Maker above this line, otherwise the overflow detector will cut the power to the Serrator Blade (8) and the LED screen (21) will display 'E1'. If this happens, simply remove some of your ingredients so the 1600ml fill mark is not exceeded and wipe clean the Over Fill Sensor (5) on the Lid (4). Ensure your ingredients (including liquid) are above the 2 portions line, failure to do this will impair the blending function.

### Can I change the times on the Smooth, Medium and Chunky soup settings?

No. The times for these settings are preset.

### Can I reheat tinned/carton soup?

No. The programs are set to make perfect soup from scratch. Tinned or soup in cartons whilst convenient could burn to the base of the element causing damage to the product.

### What if my Total Control Soup Maker stops working?

Your Total Control Soup Maker is fitted with a safety thermostat, which cuts the power and stops the product from working to prevent overheating if it is used continuously on 3 or more cycles. If this happens, remove any food from the Removable Vessel and allow the Total Control Soup Maker to cool for 30 minutes, before continuing.

If the Blend Function (19) is used continuously for more than 20 seconds a safety cut out will cut the power to prevent overheating. When this happens wait for 10 seconds before reusing the Blend Function (19).

### Can I make cold soups like Gazpacho in my Total Control Soup Maker?

Yes, but you will first need to cook the soup using either the Smooth (13), Medium (14) or Chunky (15) soup setting. Then simply allow to cool or refrigerate before enjoying.

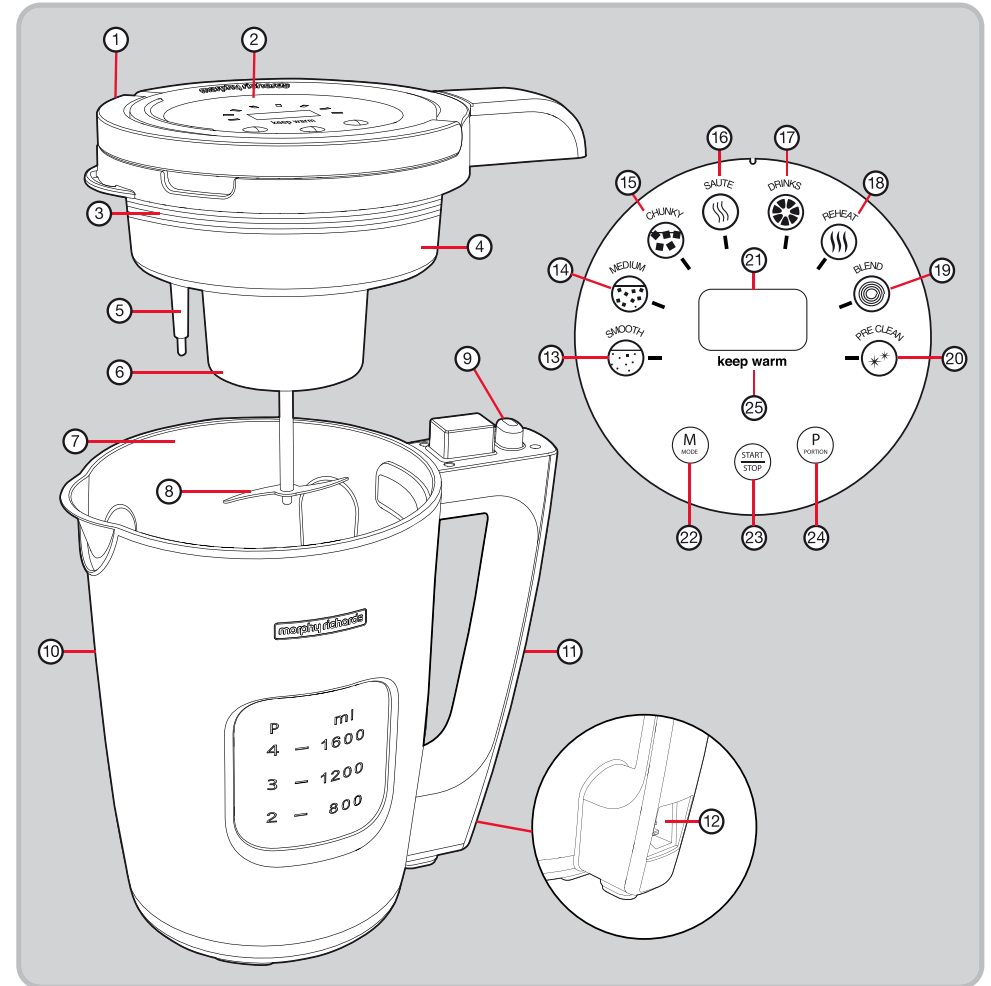
### What if food burns on the base of my Total Control Soup Maker?

Due to the starch and sugars present in some foods, a slight burning may occur if they are placed in direct contact with the inside base of the Removable Vessel. To prevent this, add half a cup of water or stock to the Total Control Soup Maker before placing in any solid ingredients. Then top up with the remaining liquid specified in your recipe.

### Cancelling or changing programs

If you have selected a program incorrectly and the Start/Stop Button (23) has been pressed, or you want to cancel the program, simply press the Start/Stop Button (23) and hold for 2 seconds. Press the Mode Button (22) to select the correct program and press the Start/Stop Button (23) to restart.

## Product Overview



## Features

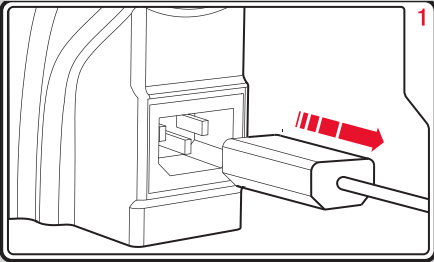
(1) Lid Handle	(10) Jug Body	(19) Blend Function Indicator
(2) Control Panel	(11) Jug Handle	(20) Pre-Clean Function Indicator
(3) Seal	(12) Power Socket	(21) LED Screen
(4) Lid	(13) Smooth Function Indicator	(22) Mode Button
(5) Over Fill Sensor	(14) Medium Function Indicator	(23) Start/Stop Button
(6) Motor Housing	(15) Chunky Function Indicator	(24) Portion Button
(7) Removable Vessel	(16) Sauté Function Indicator	(25) Keep Warm Indicator
(8) Serrator Blade	(17) Drinks Function Indicator	
(9) Vessel Release Button	(18) Reheat Function Indicator	

## Before First Use

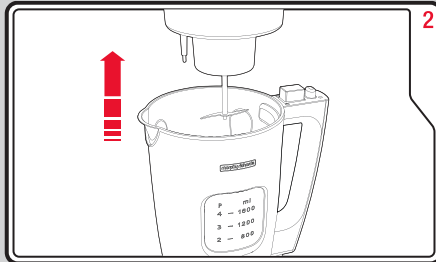
It is important to clean your Total Control Soup Maker before first use or if it has not been used for a long period of time. See the 'Dream to clean' section for more information.

When you first use your Total Control Soup Maker you may notice some smoke/vapour emitting from the Lid, this is normal and is simply grease that is used on some parts of the appliance applied during the manufacturing process. After using a few times this will stop.

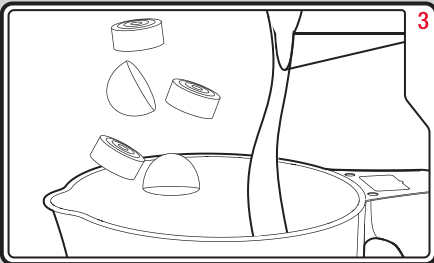
## How To Use Your Total Control Soup Maker



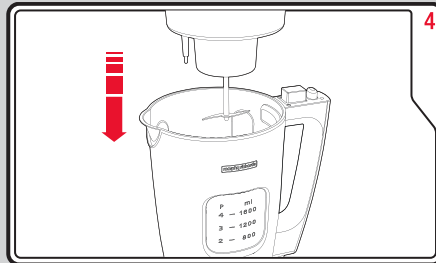
Ensure the Total Control Soup Maker is unplugged from the mains.



Remove the Lid (4), be careful not to touch the Serrator Blade (8).  
**WARNING: Sharp Blade.**

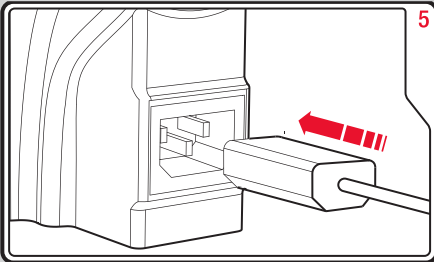


Place all the ingredients into the Removable Vessel (7). Add the liquid last, filling up to the desired portion marked on the Removable Vessel (7). See individual recipes for more information regarding liquid.



Place the Lid (4) back onto the Jug Body (10) ensuring it is securely in place.

You may need to twist the lid/motor housing to allow the Blade (8) to pass through the ingredients to locate the Lid (4) onto the Jug Body (10) correctly.



Plug the lead into the Power Socket (12).

## Blueberry and Oat Breakfast Smoothie

	<b>3 portions</b>	<b>4 portions</b>
Preparation time:	5 minutes	5 minutes
Program time:	2 minutes	2 minutes

### Ingredients:

• 675g	900g	blueberry and elderberry yogurt
• 325ml	500ml	semi skimmed milk
• 45g	60g	rolled oats
• 45g	60g	blueberries

### Method:

- 1 Place all ingredients into the Removable Vessel (7) and stir with a wooden spoon.
- 2 Fit the Lid (4), select Drinks Function (17) and press the Start/Stop Button (23).

Note: If Blueberry and elderberry yogurt is unavailable, a variation on the above may be made using natural yogurt and fresh blueberries. See recipe below:

## Blueberry and Oat Breakfast Smoothie (made with Natural Yogurt)

	<b>3 portions</b>	<b>4 portions</b>
Preparation time:	5 minutes	5 minutes
Program time:	2 minutes	2 minutes

### Ingredients:

• 675g	800g	low fat natural yogurt
• 325ml	400ml	semi skimmed milk
• 45g	60g	rolled oats
• 115g	150g	blueberries
• 2 tbsps	3 tbsps	clear honey

### Method:

- 1 Place all ingredients into the Removable Vessel (7) and stir with a wooden spoon.
- 2 Fit the Lid (4) select Drinks Function (17) and press the Start/Stop Button (23).

## Drinks Function (17)

### Peanut Butter Milkshake

	<b>3 portions</b>	<b>4 portions</b>
Preparation time:	5 minutes	5 minutes
Program time:	2 minutes	2 minutes

#### Ingredients:

• 900ml	1.2L	semi skimmed milk
• 125g	175g	vanilla ice cream
• 4½ level tbsp	6 level tbsp	smooth peanut butter
• 4½ tbsp	6 tbsp	maple syrup

#### Method:

- 1 Place all ingredients into the Removable Vessel (7) and stir with a wooden spoon.
- 2 Fit the Lid, select Drinks Function (17) and press the Start/Stop Button (23).
- 3 Serve immediately.

Note: Clear honey may be used in place of maple syrup.

### Mocha Milkshake

	<b>3 portions</b>	<b>4 portions</b>
Preparation time:	10 minutes	10 minutes
Program time:	2 minutes	2 minutes

#### Ingredients:

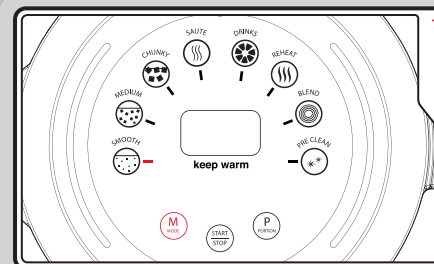
• 1½ level tbsp	2 level tbsp	instant coffee granules
• 3 tbsp	4 tbsp	boiled water, allowed to cool for 5 minutes
• 630ml	850ml	semi skimmed milk
• 180g	250g	chocolate ice cream

#### Method:

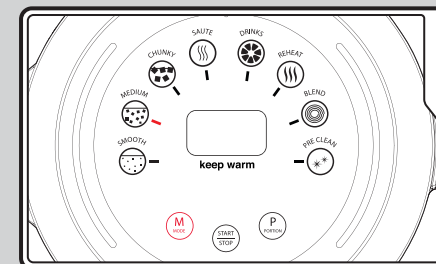
- 1 Place the coffee into a cup and add the water. Stir until dissolved then leave to cool.
- 2 Place the milk and ice cream into the Removable Vessel (7), add the coffee mixture and stir with a wooden spoon.
- 3 Fit the Lid (4), select Drinks Function (17) and press the Start/Stop Button (23).
- 4 Serve immediately.

Note: For a change, make a rich chocolate milkshake by substituting drinking chocolate powder for the coffee. In this case omit the water and add the chocolate powder directly into the Removable Vessel after the milk and ice cream.

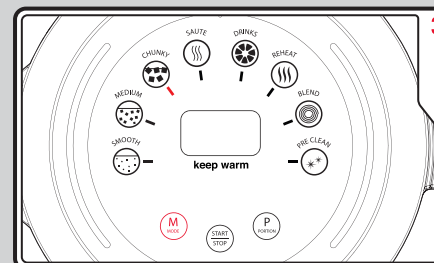
## How To Select Soup Function



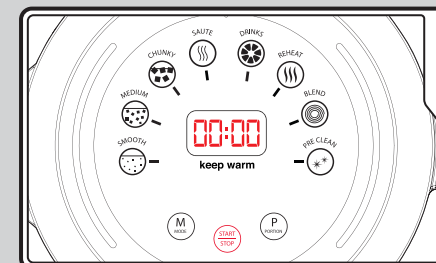
Press the Mode Button (22) to select the program. The Smooth Function Indicator (13) will illuminate. Continue pressing Mode Button (22) to go through the settings. Select Smooth Function Indicator (13) for a smooth soup.



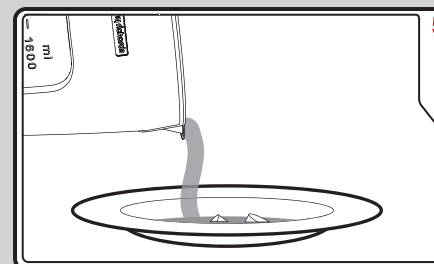
Select Medium Function Indicator (14) for a medium soup.



Select Chunky Function Indicator (15) for a chunky soup.



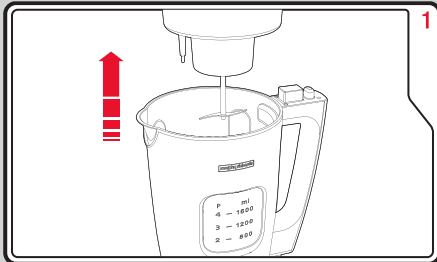
Press the Start/Stop Button (23) and the processing time will countdown on the LED screen (21). Portion control is set to 2 portions. If 3 or 4 portions are required it must be set before the Start/Stop Button (23) is pressed. See portion control on page 8. Smooth and drinks function will be set to 3 portions.



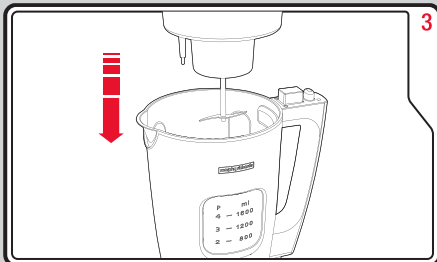
When finished, the Total Control Soup Maker will beep for 10 seconds. Unplug from the mains, remove the Lid (4) and serve.

**WARNING: Take care removing the Lid (4) when making soup to avoid splashing with hot liquid and steaming.**

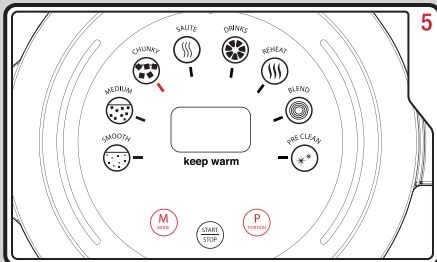
## How To Use Portion Control



Ensure the Total Control Soup Maker is unplugged from the mains. Remove the Lid (4), be careful not to touch the Serrator Blade (8). **WARNING: Sharp Blade.**



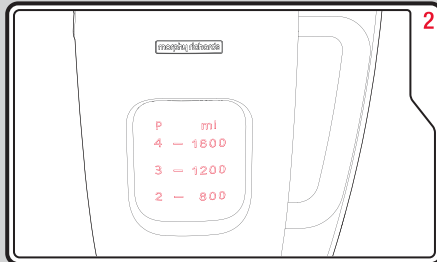
Place the Lid (4) back onto the Jug Body (10) ensuring it is securely in place and plug the Total Control Soup Maker into the mains. See page 7.



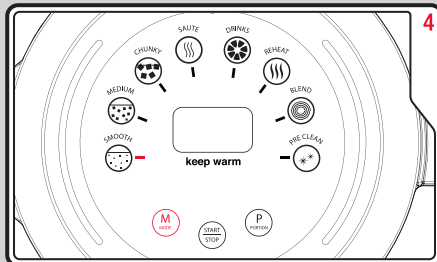
After selecting your soup consistency press the Portion Button (24) to select the portion of soup you would like to make (2, 3 or 4).

**NOTE: Portion control available on certain recipes only. Please see recipes from page 16 for details.**

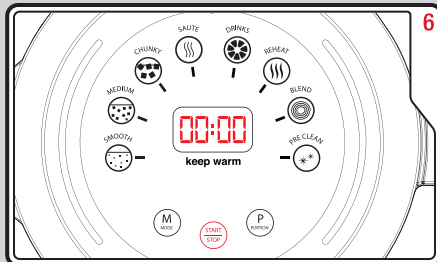
**NOTE: Depending on the type of soup you make the ingredients will absorb the added liquid and can reduce in volume, hence the portions may be less than when started.**



Fill up the Total Control Soup Maker to the level shown on the Removable Vessel (7) for the desired portion. See individual recipes for more information.



Press the Mode Button (22) to select the program. The Smooth Function Indicator (13) will illuminate. Continue pressing Mode Button (22) to go through the settings to select your soup consistency.



Press the Start/Stop Button (23) and the processing time will countdown on the LED screen (21). When finished, the Total Control Soup Maker will beep for 10 seconds. Unplug from the mains, remove the Lid (4) and serve.

## Leek and Bacon Soup

	2 portions	3 portions	4 portions
Preparation time:	15 minutes	15 minutes	15 minutes
Sauté:	6 minutes	6 minutes	6 minutes
Cooking time:	21 minutes	23 minutes	25 minutes
Setting:	Medium	Medium	Medium

### Ingredients:

• ½ tbsp	1 tbsp	1 tbsp	sunflower oil
• 40g	60g	85g	lean bacon rashers, chopped
• 50g	75g	100g	onion, chopped
• 150g	225g	300g	leeks, sliced into rings
• 175g	250g	350g	potatoes sliced
• Approx. 400ml	Approx. 600ml	Approx. 800ml	hot ham stock
			salt and ground black pepper
			fresh parsley

### Method:

- 1 Add the oil to the Removable Vessel (7), fit the Lid (4), select Sauté Function (16) and press Start/Stop Button (23).
- 2 After one minute carefully add the chopped bacon and onion and sauté for two minutes, stirring occasionally with a wooden spoon.
- 3 Add the leeks and potatoes and continue to sauté for 2-3 minutes stirring occasionally.
- 4 Carefully add the stock to the desired level.
- 5 Press and hold the Start/Stop Button (23) and then select the Medium Function (14), desired number of portions and press the Start/Stop Button (23).
- 6 Once the soup is ready, check the seasoning and garnish with freshly chopped parsley.



## Broccoli and Stilton Soup

	3 portions	4 portions
Preparation time:	10 minutes	10 minutes
Sauté:	6 minutes	6 minutes
Cooking time:	19 minutes	21 minutes
Setting:	Smooth	Smooth

### Ingredients:

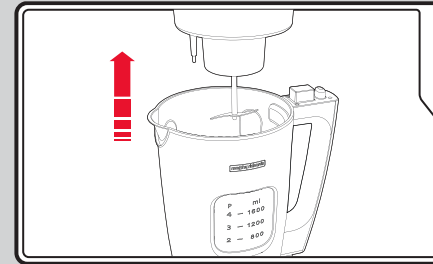
• ¼ tbsp	1 tbsp	olive oil
• 75g	100g	onion, chopped
• 180g	250g	potato, diced
• 1	2	cloves garlic, crushed
• 180g	250g	broccoli florets and stalks, roughly chopped
• 750ml	1 litre	hot vegetable stock
• 115g	150g	Blue Stilton, crumbled
		freshly ground black pepper
		a little salt

### Method:

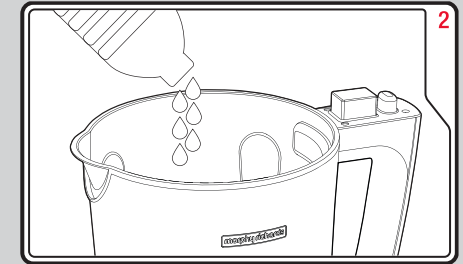
- Place the oil in the Removable Vessel (7), select the Sauté Function (16) and press the Start/Stop Button (23). Heat the oil for one minute.
- Carefully add the onion, stir with a wooden spoon and sauté for 3 minutes stirring occasionally.
- Stir in the potato and garlic, and sauté for 2 minutes stirring occasionally.
- Add the vegetable stock (do not add any more than the specified quantity), press and hold the Start/Stop Button (23) and then select Smooth Function (13), required portion size and press the Start/Stop Button (23).
- When 11 minutes remain on the timer, carefully add the broccoli, and then stir with a wooden spoon.
- When the programme finishes, add the Stilton, select the Blend Function (19) and press and hold the Start/Stop Button (23) until of the desired consistency.
- Adjust the seasoning (the soup may not need any salt) and serve.

Note: Potato thickens the soup. If you prefer to use less than we recommend the soup will be of a thinner consistency.

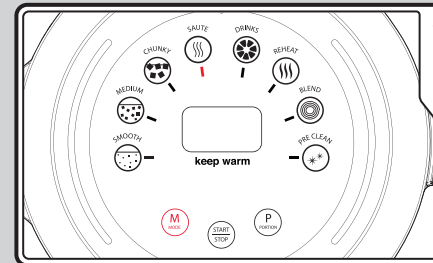
## How To Use Sauté Function



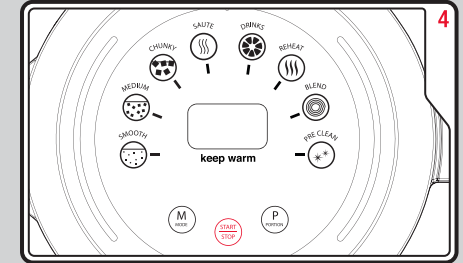
Ensure the Total Control Soup Maker is unplugged from the mains. Remove the Lid (4), be careful not to touch the Serrator Blade (8). **WARNING: Sharp Blade.**



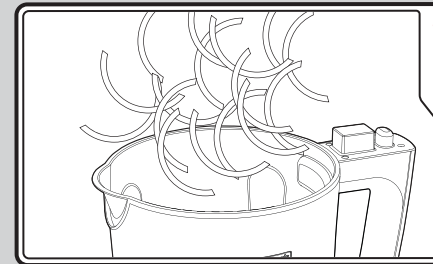
Add a little oil to the Removable Vessel (7). Plug the Total Control Soup Maker into the mains.



Press the Mode Button (22) until the Sauté Function Indicator (16) is highlighted. Replace the Lid (4).

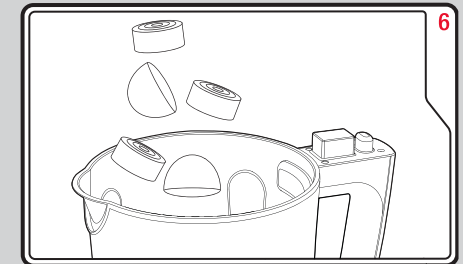


Press the Start/Stop Button (23) and your Soup Maker will now begin to heat up.



After a minute, remove the Lid (4) and carefully add the ingredients for sautéing to the Removable Vessel (7). Replace the Lid (4) and allow the program to continue. You may need to remove the Lid and stir the ingredients part way through, refer to individual recipes from page 16.

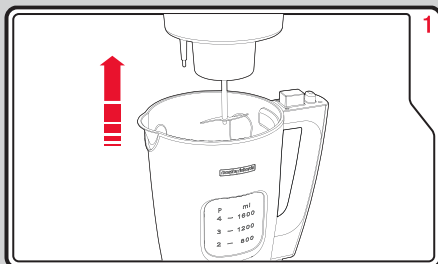
**WARNING: Add ingredients carefully to avoid fat splashing.**



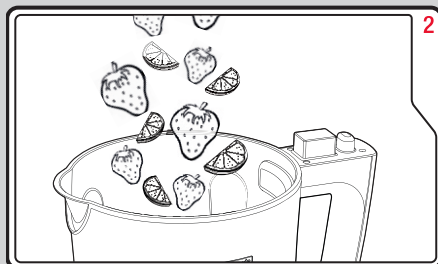
When finished press the Start/Stop Button (23). Add the rest of the ingredients to the Removable Vessel (7) and begin the soup making process by selecting the desired soup program as shown on page 7.

When the Lid (4) is removed during sauté function to stir or add ingredients simply replace the Lid (4) to continue the process. The Lid (4) needs to be in place to continue sautéing. The Soup Maker memory will retain the setting, there is no need to reset.

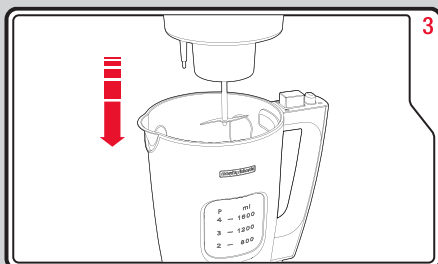
## How To Use Drinks Function



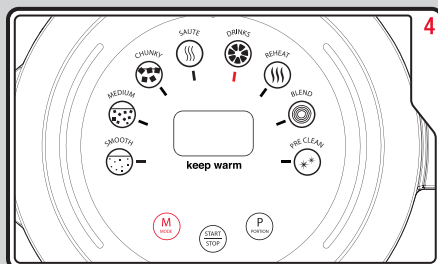
Ensure the Total Control Soup Maker is unplugged from the mains. Remove the Lid (4), be careful not to touch the Serrator Blade (8). **WARNING: Sharp Blade.**



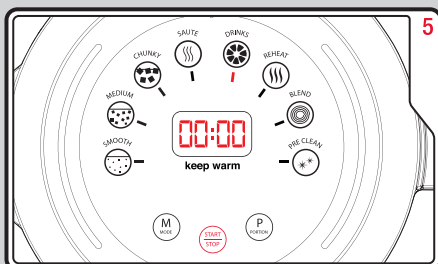
Place the ingredients for 3 or 4 portions into the Removable Vessel (7). Add the liquid last.



Place the Lid (4) back onto the Jug Body (10) ensuring it is securely in place and plug the Total Control Soup Maker into the mains.

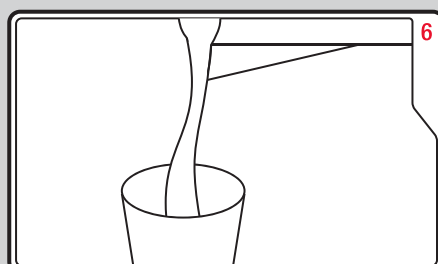


Press the Mode Button (22) until the Drinks Function Indicator (17) is highlighted.



Press the Start/Stop Button (23) and the processing time will countdown on the LED screen (21).

**NOTE: Drinks function can be used for 3 and 4 portions only. Portion size does not need to be set.**



When finished, the Total Control Soup Maker will beep for 10 seconds. Unplug from the mains, remove the Lid (4) and serve.

## Sauté Function (16)

### Celery Soup

	<b>3 portions</b>	<b>4 portions</b>
Preparation time:	10 minutes	10 minutes
Sauté:	7 minutes	7 minutes
Cooking time:	19 minutes	21 minutes
Setting:	Smooth	Smooth

### Ingredients:

• 1tbsp	1tbsp	olive oil
• 350g	450g	celery, roughly chopped (including leaves)
• 75g	100g	onion, chopped
• 110g	150g	potato, chopped
• Approx. 700ml	Approx. 800ml	hot vegetable stock
		salt and ground black pepper
		fresh parsley to garnish

### Method:

- 1 Add the oil to the Removable Vessel (7), fit the Lid (4), select the Sauté Function (16) and press the Start/Stop Button (23). After 1 minute, carefully add the vegetables, stir with a wooden spoon and sauté for 5-6 minutes, stirring occasionally.
- 2 Carefully add the vegetable stock up to the required level for the recipe and stir. Press and hold Start/Stop Button (23) and then select Smooth Function (13), required portion size and press Start/Stop Button (23).
- 3 Once the soup is ready, check the seasoning and garnish with freshly chopped parsley.

## Winter Lamb and Lentil Broth

	2 portions	3 portions	4 portions
Preparation time:	20 minutes	20 minutes	20 minutes
Sauté:	7 minutes	7 minutes	7 minutes
Cooking time:	24 minutes	26 minutes	28 minutes
Setting:	Chunky	Chunky	Chunky

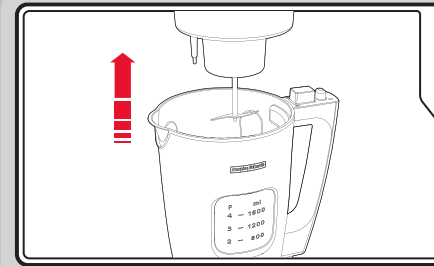
### Ingredients:

• ½ tbsp	1 tbsp	1 tbsp	olive oil
• 35g	55g	75g	raw minced lamb
• 50g	75g	100g	onion, finely chopped
• 1	1½	2	garlic clove, crushed
• 25g	35g	50g	carrot, finely chopped
• 75g	110g	150g	potato, finely chopped
• 50g	75g	100g	swede, finely chopped
• 1½ tbsp	2½ tbsp	3 tbsp	plain flour
• 120g	175g	235g	tinned cooked green lentils, drained
• ¼ tsp	½ tsp	½ tsp	chopped fresh rosemary
• ¼tbsp	½tbsp	1tbsp	chopped fresh parsley
• 1	1	2	bay leaf
• ½ tsp	½ tsp	1tsp	Worcestershire sauce
• Approx. 450ml	Approx. 675ml	Approx. 900ml	hot lamb stock

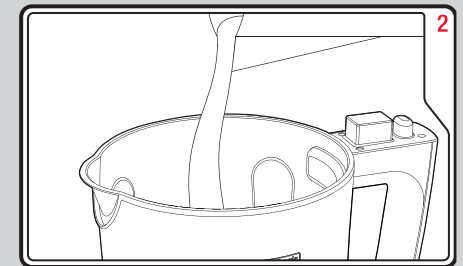
### Method:

- Place the olive oil in the Removable Vessel (7), fit the Lid (4), select Sauté Function (16) and press the Start/Stop Button (23). After 1 minute carefully add the lamb mince, refit the Lid (4) and sauté for 2 minutes, stirring occasionally with a wooden spoon until evenly browned.
- Carefully add the onion, garlic, carrot, potato and swede to the Removable Vessel (7) and sauté for 4 minutes. Stir in the flour then add the rest of the ingredients and hot stock up to the desired level.
- Stir with a wooden spoon or spatula. Press and hold the Start/Stop Button (23) then select Chunky Function (15), required portion size and press the Start/Stop Button (23).
- Season to taste and remove bay leaves (leaf) before serving.

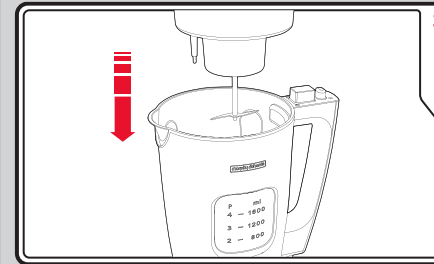
## How To Use Reheat Function



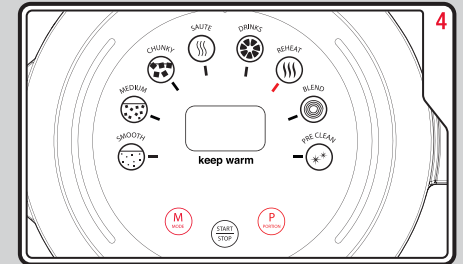
Ensure the Total Control Soup Maker is unplugged from the mains. Remove the Lid (4), be careful not to touch the Serrator Blade (8). **WARNING: Sharp Blade.**



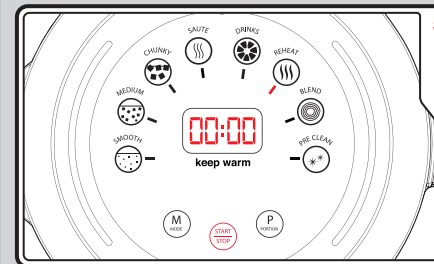
Place the home made soup you would like to reheat into the Removable Vessel (7). 2 portions minimum, 4 portions maximum.



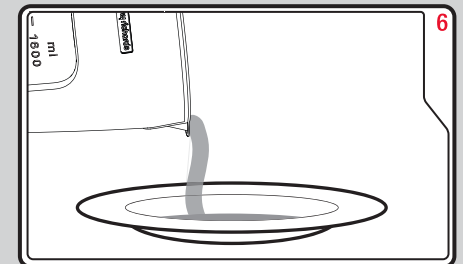
Place the Lid (4) back onto the Jug Body (10) ensuring it is securely in place. Plug the Total Control Soup Maker into the mains.



Press the Mode Button (22) until the Reheat Function Indicator (18) is highlighted. Press the Portion Button (24) to select your portion size (2, 3 or 4).



Press the Start/Stop Button (23) and the processing time will countdown on the LED screen (21).

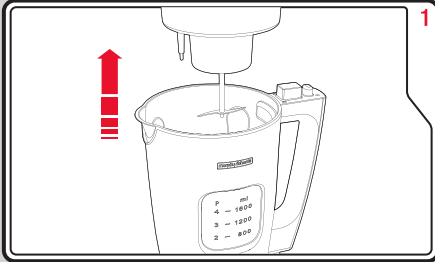


When finished, the Total Control Soup Maker will beep for 10 seconds. Unplug from the mains, remove the Lid (4) and serve.

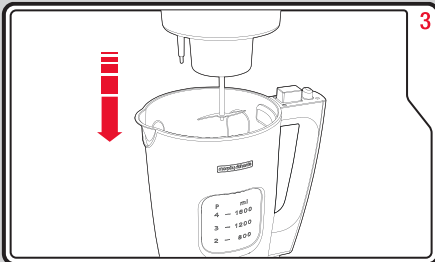
**NOTE:** The correct portion size must be selected on the control panel to match with the portions of soup added, failure to do this will not heat the soup to the correct temperature. Soup consistency may vary after the reheat process.

When reheating chunkier soups the soup will become smoother in consistency.

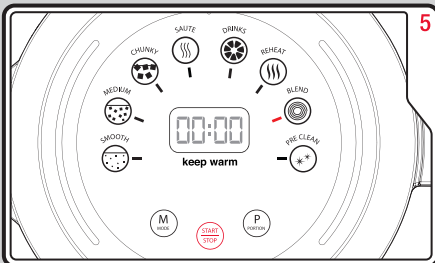
## How To Use Blend Function



Ensure the Total Control Soup Maker is unplugged from the mains. Remove the Lid (4), be careful not to touch the Serrator Blade (8). **WARNING: Sharp Blade.**

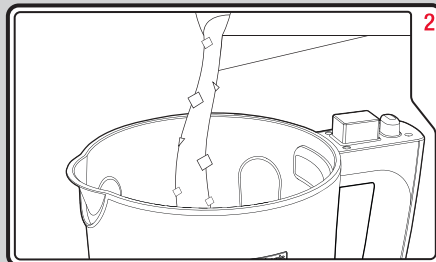


Place the Lid (4) back onto the Jug Body (10) ensuring it is securely in place. Plug the Soup Maker into the mains.

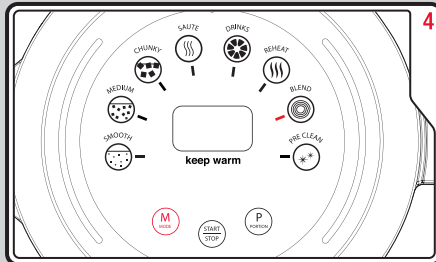


Press and hold the Start/Stop Button (23) for the desired blend time. This is a manual setting allowing you to blend for up to 20 seconds, and will stop automatically when you take your finger off the button. If you need to blend for a few more seconds, repeat the process.

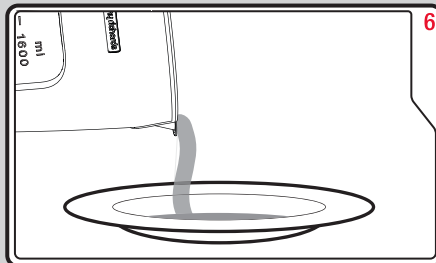
**ALTERNATIVE:** If you wish to blend soup you have made already in the Removable Vessel (7), continue from stage 4.



Place the chunky soup into the Removable Vessel (7). **NOTE: Only use to blend chunky or medium soup or other cooked soft ingredients.**



Press the Mode Button (22) until the Blend Function Indicator (19) is highlighted.



Unplug from the mains, remove the Lid (4) and serve.

## Butternut Squash, Chilli and Coconut Soup

	2 portions	3 portions	4 portions
Preparation time:	15 minutes	15 minutes	15 minutes
Sauté:	10 minutes	10 minutes	10 minutes
Cooking time:	24 minutes	26 minutes	28 minutes
Setting:	Chunky	Chunky	Chunky

### Ingredients:

	2 portions	3 portions	4 portions	
• 1 tbsp	1½ tbsp	2 tbsp		olive oil
• 250g	375g	500g		butternut squash, cut into small cubes
• 50g	75g	100g		onion, chopped
• 100g	100 -150g	150- 200g		potato, finely chopped
• 1	2	3		garlic cloves, sliced
• ½ level tsp	¾ level tsp	1 level tsp		ground cumin
• ¼ - ½	½ - ¾	½ - 1		large red chilli to taste, finely chopped, seeds removed
• ½ tsp	¾ tsp	1 tsp		fresh ginger, grated
• 100ml	150ml	200ml		coconut milk
• ½	¾	1		lime, juiced
• 5g	8g	10g		fresh coriander, chopped
• Approx. 300ml	Approx. 430ml	Approx. 600ml		hot vegetable stock
				salt and pepper

### Method:

- 1 Add the oil to the Removable Vessel (7), fit the Lid (4), select Sauté Function (16) and press the Start/Stop Button (23).
- 2 After a minute, carefully add the butternut squash, stir with a wooden spoon to coat with oil and sauté for 3-4 minutes, stirring every so often.
- 3 Add the onion, potato, garlic, ground cumin and red chilli, continue to sauté for a further 5 minutes stirring occasionally.
- 4 Stir in the ginger, coconut milk, lime juice and coriander.
- 5 Add vegetable stock to the required level for the recipe, select Chunky Function (15), number of portions and press the Start/Stop Button (23).
- 6 Once ready season to taste and serve. If you would prefer a smooth soup select the Blend Function (19) and press and hold the Start/Stop Button (23) until the desired consistency is achieved.

Note: potato thickens the soup. If you prefer to use less than we recommend the blended soup will be of thinner consistency.

If 2 portions are blended the soup will be of medium consistency.

## French Style Pistou

	2 portions	3 portions	4 portions
Preparation time:	15 minutes	15 minutes	15 minutes
Cooking time:	24 minutes	26 minutes	28 minutes
Setting:	Chunky	Chunky	Chunky

### Ingredients:

• 75g	110g	150g	courgette, cut into small dice
• 35g	50g	70g	potato, cut into small dice
• 35g	50g	70g	onion, finely chopped
• 25g	35g	50g	carrot, cut into small dice
• 200g	300g	400g	canned chopped tomatoes
• 25g	35g	50g	petit pois
• 25g	35g	50g	french beans, cut into 1cm pieces
• 25g	35g	50g	spaghetti, broken into small pieces
• Approx. 350ml	Approx. 475ml	Approx. 650ml	hot vegetable stock
• ½ tbsp	¾ tbsp	1 tbsp	tomato puree (mix into the stock)
			salt and ground black pepper

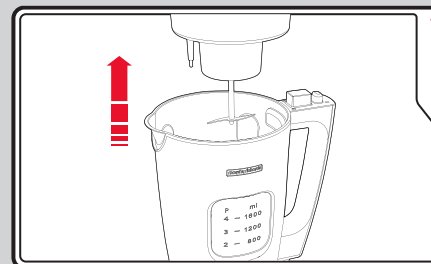
### To serve:

- Pesto
- Parmesan cheese

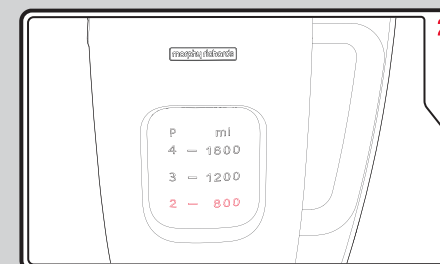
### Method:

- 1 Place the vegetables and spaghetti into the Removable Vessel (7), add the vegetable stock/ tomato puree mixture to the desired level and stir with a wooden spoon.
- 2 Select Chunky Function (15), required number of portions and press the Start/Stop Button (23).
- 3 When ready, season to taste and serve with a spoonful of pesto and freshly grated Parmesan cheese.

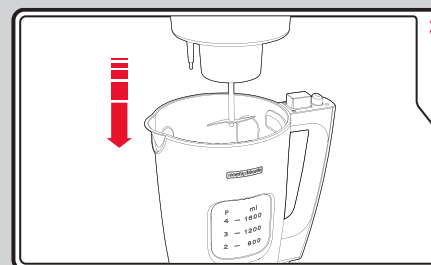
## How To Use Pre-Clean Function



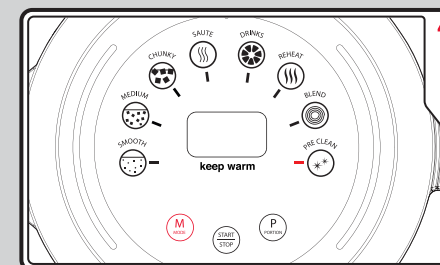
Ensure the Total Control Soup Maker is unplugged from the mains. Remove the Lid (4), be careful not to touch the Serrator Blade (8). **WARNING: Sharp Blade.**



Pour in 800ml of water into the Removable Vessel (7) and add a small amount of washing up liquid.



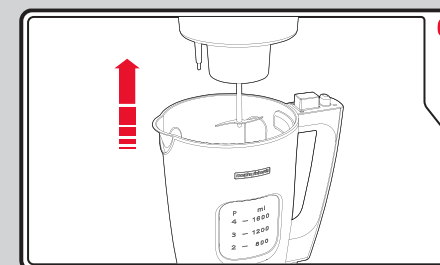
Place the Lid (4) back onto the Jug Body (10) ensuring it is securely in place. Plug the Total Control Soup Maker into the mains.



Press the Mode Button (22) until the Pre-Clean Function Indicator (20) is highlighted.



Press the Start/Stop Button (23) and the processing time will count down on the LED screen (21). The Pre-Clean program will run for 4 minutes.



When the Pre-Clean cycle has finished ensure the Total Control Soup Maker is unplugged from the mains. Remove the Lid (4), be careful not to touch the Serrator Blade (8). **WARNING: Sharp Blade.**

**NOTE:** The Pre-Clean function will clean the base only. Additional cleaning is required for the Removable Vessel (7) and Lid (4). See A Dream to Clean on page 32. Rinse out your Soup Maker with water until the water is clear of soap bubbles.

**WARNING:** Take care as the Removable Vessel (7) will be hot after the Pre-Clean cycle.

## A Dream To Clean

The Total Control Soup Maker has a Pre-Clean Function (20). See page 13. Please note: Pre-Clean only helps to clean the Removable Vessel base (7). Additional cleaning may be required.

The Total Control Soup Maker is not dishwasher safe, but it is simple and easy to clean. After use, simply wipe the Motor Housing (6) and Serrator Blade (8) with warm soapy water, and dry.

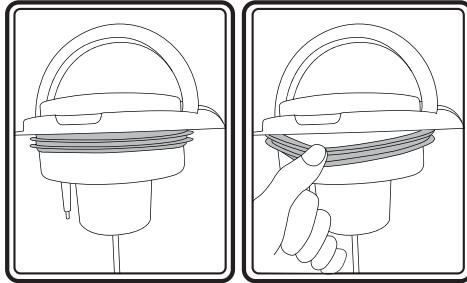
### DO NOT immerse lid or jug body in water.

The Total Control Soup Maker Removable Vessel (7) may be removed from the Jug Body (10) for cleaning. Simply press the Vessel Release Button (9) and remove. Simply hand wash the Removable Vessel (7) with warm soapy water and wipe the Jug Body with a soft, damp cloth.

Ensure the Removable Vessel contacts are dried carefully after washing. To refit the Removable Vessel into the Jug Body, ensure it is correctly aligned and then press into place.

Certain food types can burn if in contact with the base heating element. If this happens select the Pre-Clean Function. If staining persists this is discolouration and will remain. It will not affect the performance or quality of the food produced. Do not use abrasive scouring pads on the Total Control Soup Maker or damage may occur.

## Removing & Replacing the Seal



Occasionally it will be necessary to remove the Lid Seal (3) for cleaning. Wash with hot soapy water, rinse and dry carefully before replacing.



**WARNING: DO NOT immerse the Lid or Jug Body in water, as they contain electrical components that can be damaged by water. Do not allow water to get onto the electrical connections.**

Dry thoroughly before use.

## Chunky Function (15)

### Chinese Chicken & Sweetcorn

	2 portions	3 portions	4 portions
Preparation time:	10 minutes	10 minutes	10 minutes
Cooking time:	24 minutes	26 minutes	28 minutes
Setting:	Chunky	Chunky	Chunky

### Ingredients:

	2 portions	3 portions	4 portions	
• 50g	75g	100g		sweetcorn from the cob, or tinned (drained)
• 50g	75g	100g		red onion, finely chopped
• ½	1	1		garlic clove, crushed
• 75g	110g	150g		cooked shredded chicken
• 50g	75g	100g		mushrooms, thinly sliced
• ½ tsp	¾ tsp	1 tsp		fresh ginger, grated
• 7g	10g	15g		spring onion, finely chopped
• 1 tsp	1½ tsp	2		soy sauce
• Approx. 600ml	Approx. 900ml	Approx. 1.2L		hot chicken stock
• 25-50g	35-75g	50-100g		fine egg noodles

### Garnish:

• ½ (approx. 5g)	½ (approx. 7g)	½ (approx. 10g)	red chilli deseeded and finely shredded
• 7g	10g	15g	spring onions, finely chopped

### Method:

- 1 Place the sweetcorn kernels, red onion, garlic, cooked chicken, mushrooms, ginger, spring onions and soy sauce into the Removable Vessel (7).
- 2 Add stock up to the desired level, select Chunky Function (15) and required number of portions and press the Start/Stop Button (23).
- 3 Four minutes before the end of the program, add the fine noodles to the Removable Vessel (7) and replace the Lid (4).
- 4 Divide the shredded chilli and chopped spring onion garnish between the bowls, spoon the soup over and serve immediately.

## Carrot and Coriander Soup

	<b>2 portions</b>	<b>3 portions</b>	<b>4 portions</b>
Preparation time:	15 minutes	15 minutes	15 minutes
Cooking time:	21 minutes	23 minutes	25 minutes
Setting:	Medium	Medium	Medium

### Ingredients:

• 50g	75g	100g	onion, chopped
• 60g	90g	120g	celery, finely chopped
• 250g	375g	500g	carrot, cut into small dice
• ½ level tsp	¾ level tsp	1 level tsp	ground coriander
• 7g	12g	15g	fresh coriander, chopped
• Approx. 400ml	Approx. 600ml	Approx. 800ml	hot vegetable stock
• 25 - 50ml	50 - 100ml	50 - 100ml	semi skimmed milk
			salt and pepper to taste

### Method:

- 1 Place the onion, celery, carrot, ground and chopped coriander into the Removable Vessel (7), and mix with a wooden spoon.
- 2 Add the stock to the required level, select Medium Function (14), required number of portions and then press Start/Stop Button (23).
- 3 At the end of cooking, stir in enough milk with a wooden spoon to give the desired consistency and then season to taste.
- 4 Serve sprinkled with chopped coriander leaves if desired.

## Using your Soup Maker

Your Total Control Soup Maker has 3 Soup programs and 1 Drinks program.

### Select your choice of program:

#### Smoothly does it... (13)

The Smooth Soup program is perfect for delicious soup recipes requiring a smooth consistency, such as Quick and Easy Pea, Ham and Mint Soup (Page 17). The program ensures the ingredients are blended to the right consistency and gently cooked at the right temperature. (The program lasts for 21 minutes for 4 portions and then your soup is ready to serve & enjoy!)

#### Medium Setting (14)

The Medium Soup program is perfect for delicious soup recipes requiring a medium consistency, such as Mushroom or Curried Parsnip Soup. (Pages 19 & 20) The program lasts for 25 minutes for 4 portions and then your soup is ready to serve & enjoy!

#### Chunky Setting (15)

The Chunky Soup program is perfect for rustic soup recipes requiring a chunkier consistency, such as French Style Pistou (Page 23). The program allows the ingredients to be heated for longer to ensure the chunky ingredients are fully cooked. The program lasts for 28 minutes for 4 portions. For chunky soup there is no blending process, just heating. It is therefore recommended that you cut any vegetables into small dice sized pieces. If your soup is a little too chunky after cooking, select the Blend function to gain your desired consistency. Press and hold the Start/Stop Button for 5 seconds and check.

#### Sauté... (16)

The Sauté Function heats the Soup Maker up so food such as onions or bacon lardons can be sautéed before the rest of the ingredients are added to the soup. Add a little oil to the Removable Vessel (7), select the Sauté Function and press the Start/Stop Button (23). Heat the oil for a minute before adding the ingredients. **The Sauté function is only available when the Lid (4) is in place on the Jug Body (10). The Sauté Function will be deactivated when the Lid is removed. Note: Do not use the Sauté function for more than 10 minutes.**

#### Drinks (17)

The Drinks setting on the Total Control Soup Maker is ideal for making smoothies or milkshakes from fresh ingredients. For drinks recipes see pages 29-30. The program lasts for 2 minutes before your drink is ready to serve. The Drinks setting does not heat the ingredients, so it's perfect for cold drinks in hot weather.

**Note: Do not place ice cubes in your Total Control Soup Maker.**

#### A perfect Blend! (19)

The Blend setting allows you to further blend the soup to your desired consistency, if required. This function works without additional heating.

To access this function after cooking, press the Start/Stop button to exit the Keep Warm mode. Remove the lid then refer to page 12 following stages 4 - 6.

### Keep Warm

When the Soup Program has finished, the unit goes into Keep Warm mode and will indicate keep warm on the Control Panel (2). If you want to serve the soup immediately lift the Lid and serve.

## Program Guide

Program	Time	Portion
Smooth	19, 21 mins	3, 4
Medium	22, 24, 26 mins	2, 3, 4
Chunky	25, 27, 29 mins	2, 3, 4
Sauté	Max 10 mins	-
Drinks	2 mins	3, 4
Reheat	11, 14, 17 mins	2, 3, 4
Blend	As required	Max 4
Pre-Clean	4 mins	-
Keep Warm	30 mins	2, 3, 4

Times may vary depending on the temperature of ingredients.

## The Benefits Of Homemade Soup

Homemade soup tastes great, costs so little and is a healthy, sustaining meal.

### Scratch it!

Scratch cooking is the best way to prepare wholesome food that the whole family loves. It gives you complete control over the food you eat, because it involves cooking from the most basic ingredients and helps you to avoid all the preservatives, flavourings and other additives found in processed foods.

### Batch it!

Batch cooking is great because it allows you to cook up a batch of wholesome food and pack it away in meal-sized portions that can be refrigerated or frozen, locking away all the taste and nutrients ready to enjoy later in the week.

### Don't waste it!

In the UK we waste up to 8,3 million tonnes of food every year, most of which could have been eaten. Whether its forgotten chicken from Sunday lunch or a tomato tucked away at the back of the fridge, you can always rustle-up a fantastic homemade soup recipe using the leftover food that would normally go to waste.

## What Makes Your Total Control Soup Maker So Special?

### Nutritious Soups & Smoothies

Homemade soup couldn't be better for you, and depending on the recipe can provide a full range of nutrients including vitamins, minerals, carbohydrate and fibre. Best of all, homemade soup is simply delicious!

Homemade smoothies are a quick and easy way of consuming your daily allowance of fruit and vegetables. Depending on the recipe, smoothies can provide key vitamins and minerals your body needs daily. So get creative and introduce a homemade delicious smoothie into your diet today.

### Works in a flash!

Making fresh homemade soup in the comfort of your own kitchen couldn't be quicker when using your Total Control Soup Maker. All you have to do is prepare your selected ingredients, transfer them into your Total Control Soup Maker, and select your required style of soup – Smooth, Medium or Chunky. The smooth soup program blends and gently cooks the soup in 21 minutes. The chunky soup program takes just 28 minutes before it's ready to enjoy! Use Medium setting for soup inbetween chunky & smooth consistency.

### Keeping it simple

At Morphy Richards, we believe life shouldn't be complicated. That's why we've worked hard to make your Total Control Soup Maker as easy to use as possible. It really couldn't be simpler. All you have to do is select your desired program with one press of a button and then walk away. In as little as 21 minutes (all times are variable dependent on program/portion used) you've got perfectly delicious homemade soup, cooked your way.

### Space Saver

We know that space is a valuable commodity in your kitchen. Your Total Control Soup Maker is a compact size with a simple design so it fits easily on any worktop space.

## Curried Parsnip Soup

	2 portions	3 portions	4 portions
Preparation time:	15 minutes	15 minutes	15 minutes
Sauté:	3 minutes	3 minutes	3 minutes
Cooking time:	21 minutes	23 minutes	25 minutes
Setting:	Medium	Medium	Medium

### Ingredients:

• ¼ tbsp	1 tbsp	1½ tbsp	olive oil
• 50g	75g	100g	onion, chopped
• ½ level tsp	¾ level tsp	1 level tsp	medium curry powder
• 300g	475g	600g	parsnips, chopped
• Approx. 400ml	Approx. 650ml	Approx. 800ml	hot chicken stock
• Approx. 60ml	Approx. 100ml	Approx. 120ml	semi skimmed milk
			salt and pepper to taste

### Garnish:

Fresh coriander leaves, chopped

### Method:

- 1 Place oil in the Removable Vessel (7), fit Lid (4), select Sauté Function (16) and press Start/Stop Button (23). Heat for 1 minute.
- 2 Carefully add the onion, stir with a wooden spoon and sauté for 2 minutes, stirring once.
- 3 Add the curry powder to the Removable Vessel (7), stir well, and then stir in the parsnips.
- 4 Carefully add the hot stock, press and hold Start/Stop Button (23) then select Medium Function (14), the required number of portions and press Start/Stop Button (23).
- 5 At the end of cooking, stir in enough milk to give the desired consistency and season to taste.
- 6 Serve sprinkled with chopped coriander leaves.



## Medium Function (14)

### Mushroom Soup

	2 portions	3 portions	4 portions
Preparation time:	15 minutes	15 minutes	15 minutes
Sauté:	10 minutes	10 minutes	10 minutes
Cooking time:	21 minutes	23 minutes	25 minutes
Setting:	Medium	Medium	Medium

#### Ingredients:

• 310g	465g	625g	mushrooms, finely chopped
• 1 tbsp	1½ tbsp	2 tbsp	olive oil
• 75g	115g	150g	onion, chopped
• 60g	85g	120g	celery, chopped
• 1	1	2	garlic clove, crushed
• 5g	7g	10g	fresh parsley, roughly chopped
• Approx. 400ml	Approx. 530ml	Approx. 700ml	hot vegetable stock
• 75ml	115ml	150ml	single cream
			salt and freshly ground black pepper

#### Method:

- 1 Place the oil in the Removable Vessel (7), fit Lid (4), select Sauté Function (16) and press Start/Stop Button (23). Heat for 1 minute.
- 2 Carefully add the onion, celery, garlic, parsley and half the mushrooms, stir with a wooden spoon and sauté for 4 minutes, stirring occasionally. (As the mushrooms cook their volume will reduce).
- 3 Add the remaining mushrooms to the Removable Vessel (7), stir, and sauté for a further 5 minutes, stirring from time to time.
- 4 Carefully add the hot stock to the desired level for the recipe. Select Medium Function (14), required portion size and press Start/Stop Button (23).
- 5 At the end of cooking, add the cream, stir with a wooden spoon and season to taste.

## Recipes



We have developed 16 recipes for you to use in your new Total Control Soup Maker, from rich hearty soups to refreshing smoothies and milkshakes.

The Chunky Setting (15) only cooks the ingredients, it will not chop them. If after cooking, the soup is a little too chunky for your taste, you can use the Blend Setting (19) to help break down some of the chunks.

The recipes have been developed to fit within the minimum and maximum working levels of the Total Control Soup Maker (800ml-1600ml).

The recipes have been developed for smooth, medium and chunky consistencies, providing ingredient quantities for 2, 3 or 4 portions.

**NOTE: 2 portions are available for medium & chunky soup recipes only.**

## Smooth Function (13)

### Basic Vegetable Soup

	3 portions	4 portions
Preparation time:	5 minutes	5 minutes
Cooking time:	19 minutes	21 minutes
Setting:	Smooth	Smooth

#### Ingredients:

- 525g 700g vegetables comprising celery, swede, potato, carrot, onion, parsnip, all chopped
- hot vegetable stock
- pinch mixed herbs
- salt and pepper

#### Method:

- 1 Place all vegetables into the Removable Vessel (7), add stock up to desired level for the recipe and stir with a wooden spoon.
- 2 Add a pinch of mixed herbs, select Smooth Function (13), desired portion size and press the Start/Stop Button (23).
- 3 When ready check the seasoning and serve.

### Really Quick and Easy Pea, Ham and Mint Soup

	3 portions	4 portions
Preparation time:	5 minutes	5 minutes
Cooking time:	19 minutes	21 minutes
Setting:	Smooth	Smooth

#### Ingredients:

- 450g 600g frozen peas
- 15g 20g fresh mint, leaves only
- 160g 225g good quality cooked ham, chopped/shredded
- 75g 100g potato, diced
- Approx. 650ml Approx. 800ml hot ham stock
- Salt and black pepper
- 1½ tbsp 2 tbsp olive oil
- 2½ rounded tbsp 3 rounded tbsp crème fraiche

#### Method:

- 1 Place the peas, mint, ham and potato into the Removable Vessel (7). Add hot stock up to the required level for the recipe. Stir with a wooden spoon.
- 2 Select Smooth Function (13), required portion size and press the Start/Stop Button (23).
- 3 When ready, season with a little salt and milled pepper, add the olive oil and crème fraiche. Select Blend Function (19) then press and hold the Start/Stop Button (23) for 20 seconds.

### Simple Tomato and Basil Soup

	3 portions	4 portions
Preparation time:	5 minutes	5 minutes
Cooking time:	19 minutes	21 minutes
Setting:	Smooth	Smooth

#### Ingredients:

- 110g 150g red onion, diced
- 220g 300g potato, diced
- 75g 100g carrot, diced
- 300g 400g tinned chopped tomatoes
- ¼ tbsp 1 tbsp tomato puree
- 1 1 garlic clove, crushed
- 5g 7g basil leaves, roughly torn
- Approx. 500ml Approx. 700ml hot chicken stock

#### Method:

- 1 Place the vegetables into the Removable Vessel (7).
- 2 Add the remaining ingredients, adding stock last to the desired level and stir with a wooden spoon.
- 3 Fit the Lid (4), select Smooth Function (13), desired number of portions and press Start/Stop Button (23).
- 4 When ready, add salt and freshly milled black pepper to taste.